

APPETIZERS

MAINE LOBSTER BISQUE AU COGNAC 12

lobster morsels 12 supp

FRENCH ONION SOUP AU GRATIN 11

MARYLAND STYLE ALL JUMBO LUMP CRAB CAKE

lemon grain mustard emulsion ¼lb 20

THAI CHILI RHODE ISLAND CALAMARI

thin beans, sweet peppers 15

SPECIALTY MEDITERRANEAN OCTOPUS · CHAR-GRILLED

pickled red onion, ev olive oil, Santorini capers, Greek olives 18

***NY STRIP CARPACCIO, ARUGULA**

smoked vidalia aioli, crisp capers, parmesan 18

WILD BURGUNDY ESCARGOTS (6)

garlic butter, pernod, petite pastry crocks 16

***TENDERLOIN STEAK TARTARE** TABLESIDE

toast points 18

***SUSHI GRADE AHI TUNA TARTARE**

hass avocado, ponzu, lemon foam 18

SIGNATURE ICY WATER NOVA SCOTIA LOBSTER TAIL

lightly fried, drawn butter, Greek honey-mustard aioli ¼lb 22

MORSELS OF SIGNATURE LOBSTER TAIL

lightly fried, drawn butter, Greek honey-mustard aioli serves 2-4/7oz 32

ICED

KEY WEST STONE CRABS

JUMBO CLAWS availability mkt

SHELLFISH TOWER

maine lobster, jumbo shrimp, *cold water oysters, *little neck clams serves 2-3 69

COLOSSAL LUMP CRAB COCKTAIL

two sauces ¼lb 22

JUMBO PANAMA SHRIMP COCKTAIL (4)

two sauces 20

***BOSTON LITTLE NECK CLAMS** (6) 15

***DAILY OYSTERS**

"EAST MEETS WEST"

six oysters / three each coast 21

CAVIAR

*today's caviar, traditional garnishes, mini blini pancakes mkt.

SALADS

CHOPS® CAESAR

white anchovies, red cow emiliano parmigiano 12

WARM SPINACH & MUSHROOM SALAD TABLESIDE

14

CHOPS® CHOPPED SALAD

creamy basil lemon vinaigrette 12

CHILLED ICEBERG WEDGE BLT

triple creme blue cheese, bacon, chopped egg, chives 14

BURRATA, STEAK CUT TOMATO, BABY ARUGULA

fresh basil, white balsamic, ev olive oil 14

USDA PRIME STEAKS

Custom Aged & Broiled at 1700°

FILET 8 oz/44 12 oz/59

GENUINE 1855 PREMIUM BLACK ANGUS

BONE-IN FILET 12 oz/58

BLACK DIAMOND N.Y. STRIP 12 oz/44 16 oz/58

BONE-IN RIB EYE 20 oz/49 **FOR TWO** 32 oz/79

SPECIALTY USDA PRIME STEAK CUTS

FILET PEPPER STEAK

cracked pepper crusted with brandy peppercorn sauce - mushrooms, port braised shallot, potato confit 8 oz/46

DRY-AGED PORTERHOUSE EXPERIENCE

FOR TWO 26 oz/78 40 oz/120

SNAKE RIVER FARMS WAGYU KOBE N.Y. STRIP

12 oz/95

"TOMAHAWK" LONG BONE RIB EYE

FOR ONE OR TWO 32 oz/82

"GENUINE" A-5 MIYAZAKI WAGYU KOBE JAPAN

Filet 4 oz, 6 oz, 8 oz /28 per oz

LOBSTERS

"STEAMED & CRACKED"

MAINE LOBSTERS 2 to 5 lbs mkt

LOBSTER STUFFED LOBSTER

1.5 - 5 lb mkt

broiled with savory lobster dressing 14 supp

"SIGNATURE"

ICY WATER NOVA SCOTIA LOBSTER TAIL

thinly crisped, lightly fried, drawn butter, Greek honey-mustard aioli 14 oz/59

SURF & TURF

any steak with 8 oz "signature" lobster tail 29 supp

STEAK TOPPINGS

N.Y. FOIE GRAS

sauteed 15

BLUE CHEESE BUTTER

triple creme 3

WHITE TRUFFLE BUTTER 3

CRACKED PEPPERCORN CRUSTED

brandy green peppercorn sauce 4

SELECTED ORGANIC MUSHROOMS 5

HOLLANDAISE 2

BEARNAISE 2

CHIMICHURRI 2

PRIME CHOPS & CHICKEN

STRAUSS, "FREE RAISED" BONE-IN VEAL RIBEYE 14 oz/44

TRIPLE CUT PORTERHOUSE LAMB CHOPS (2) 24 oz/44

ROASTED, MUSHROOM STUFFED DOUBLE BREAST OF CHICKEN 24

SEAFOOD SPECIALTIES

HONG KONG COMBO

chilean sea bass & scottish salmon, sesame soy broth, ginger, spinach, jasmine rice 29
sea bass only 36

BLACK GROUPE, HORSERADISH CRUSTED

sauteed tuscan kale, pink grapefruit emulsion 29

FRESH GENUINE HOLLAND DOVER SOLE - FILETED TABLESIDE

sauteed, ev olive oil, lemon, capers availability mkt

*AHI TUNA, SESAME SEARED

port wine glaze, scallion yukon potato mash 32

MARYLAND STYLE JUMBO LUMP CRAB CAKES

lemon grain mustard emulsion 39

STEAMED ALASKAN RED KING CRAB "MERUS" CUTS

drawn butter, lemon availability/1lb 60

SHARE

SPECIALTY

MAINE LOBSTER MAC & CHEESE

24 • serves 2-4

SIDES 10

PLAIN OR ROASTED GARLIC WHIPPED POTATO

OUR HANDCUT FRIES

TRUFFLE PARMESAN FRIES

2 supp

HASHED POTATO "TOTS"

blue cheese truffle dipping sauce

CREAMY CURLY MAC & WHITE CHEDDAR

LYONNAISE POTATO

thin sliced potato sauteed crisp with onions

LOADED 1 LB BAKED IDAHO

butter, sour cream, chives

HONEY ROASTED RAINBOW CARROTS

mint yogurt

CREAMED SPINACH

JUMBO ASPARAGUS

THICK CUT ONION RINGS

cracked pepper steak sauce

PURE CREAMLESS CORN MASH

fresh lime juice

BRUSSELS SPROUT LEAVES & MUSHROOMS

STEAMED BROCCOLI

lemon olive oil emulsion

THIN GREEN BEANS

shallot butter

SAUTEED ORGANIC MUSHROOMS

Atlanta

•

Boca Raton

•

Ft. Lauderdale

•

Miami